

Oyster Chowder

1	pt. oysters	2	cups potatoes, diced
3	tbsp. onion, chapped	1	tbsp. salt
3	tbsp. butter	1/2	tsp. pepper
1	cup water	1	qt. milk
2/3	cup celery, diced		Parsley

Fry onion in butter until slightly brown; add water, celery, potatoes, salt and pepper. Cover and cook until vegetables are tender. Add milk and let come to boiling point. Simmer oysters in their liquor about 5 minutes or until edges curl. Drain. Combine with milk and vegetables. Serve immediately with chopped parsley sprinkled over the top. Serves 6.

Crab Stew

4	doz. hard crabs	Salt, pepper, catsup, Worcestershire
1	lb. salt pork	sauce, hot pepper
2	lbs. onions	1/2 cup vinegar
		Corn meal

Prepare crabs for stew, washing well. Fry cut cubes of salt pork until brown and put in a deep pot. Add alternating layers of crabs and onions, peeled and sliced. Cover with hot water. Add vinegar and salt and pepper to taste. Bring to a boil and let boil 15 minutes.

Add Worcestershire, catsup and hot pepper to taste. Cook 15 minutes longer. Sprinkle in a little meal. Let cook until thickened. If not as thick as desired, add more meal. Serves 8.

